



Niepoort-Morgadio Da Calçada Colheita Porto 2009

Velvety smooth port, the result of a long, patient aging in barrel. The typical ripening aromas of dried fruits, nuts and a range of tertiary notes are fully present. In special years such as 2009 the grapes of that year are not blended but marketed separately as Colheita Porto. Legally, a minimum of 7 years of barrel maturation must take place, but the quality houses mature their colheita much longer. Preferably serve chilled with cheese or dessert; Can be stored for 1 month after opening. Keep in the fridge for minimum loss of quality. It is a big misunderstanding that Tawny ports, like this Colheita, stop evolving once bottled, but in reality it is more than worth forgetting a few bottles up to 20 years in the cellar. The softness you get in this way is unsurpassed..

Producer	Niepoort
Region	Porto
Volume	75.0 cl.
Grape Variety	Touriga Nacional, Touriga Franca, Tinta C?o, Tinta Francisca, Tinta Amarela, ?
Drinking window	2024-2040
Alc.	19.5%
Vinificatie	in open fermenters
Rijping	in wooden barrels of 550 liters until 2020

42.96 €